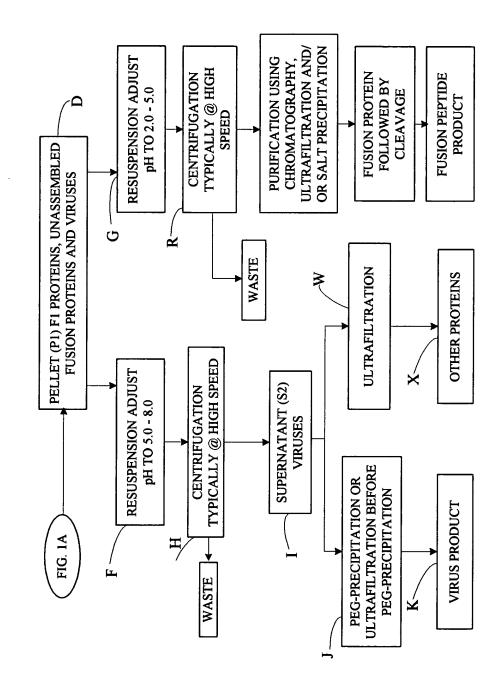
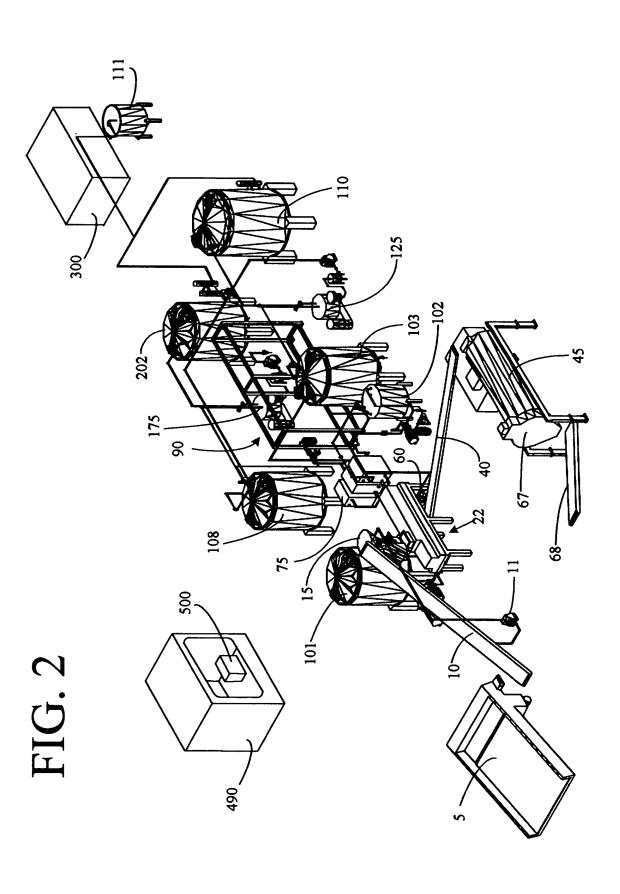
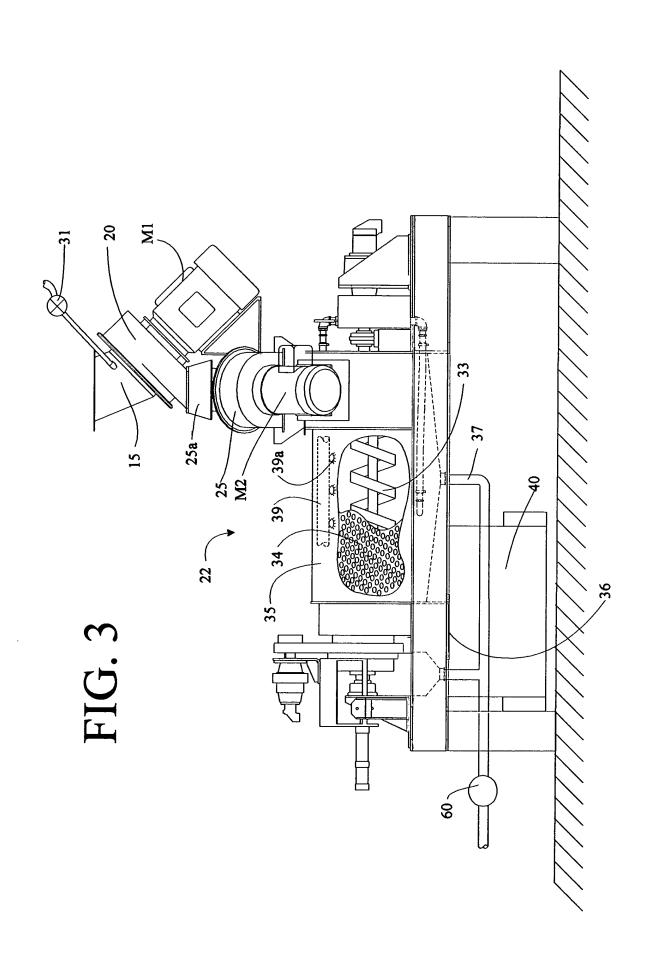


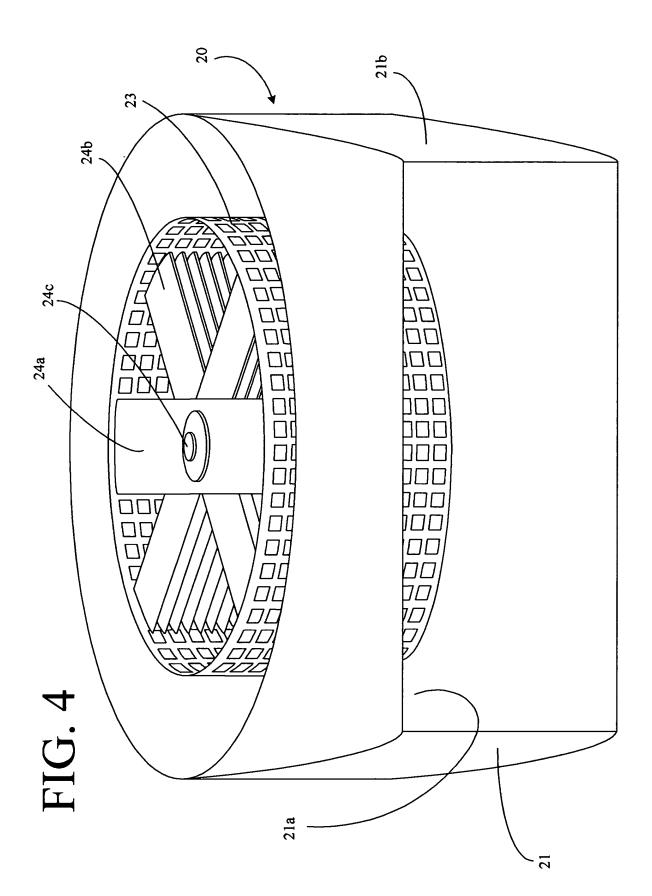
FIG. 1B



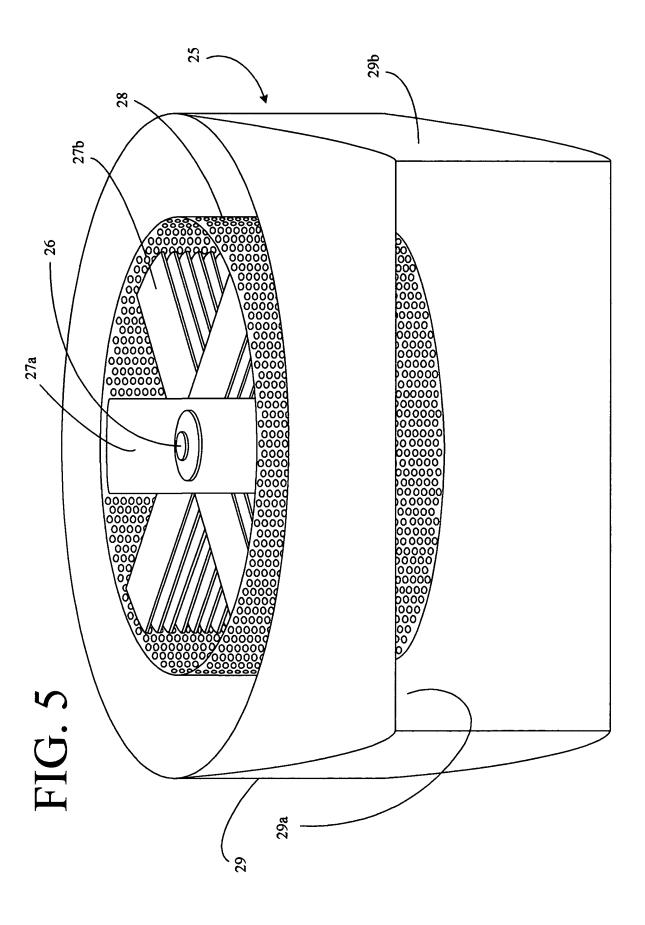


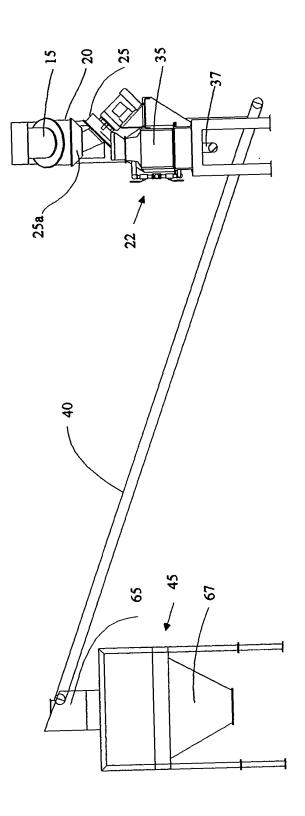


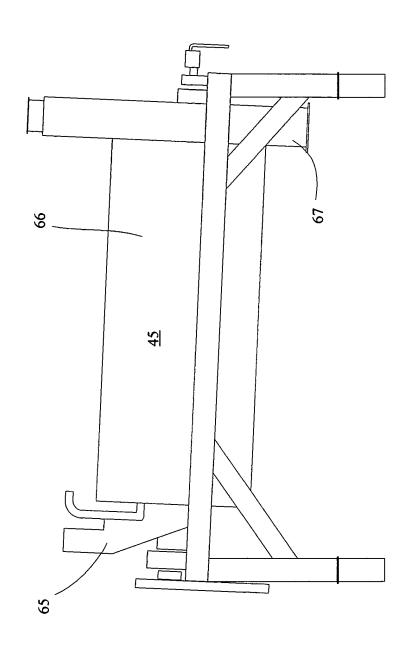


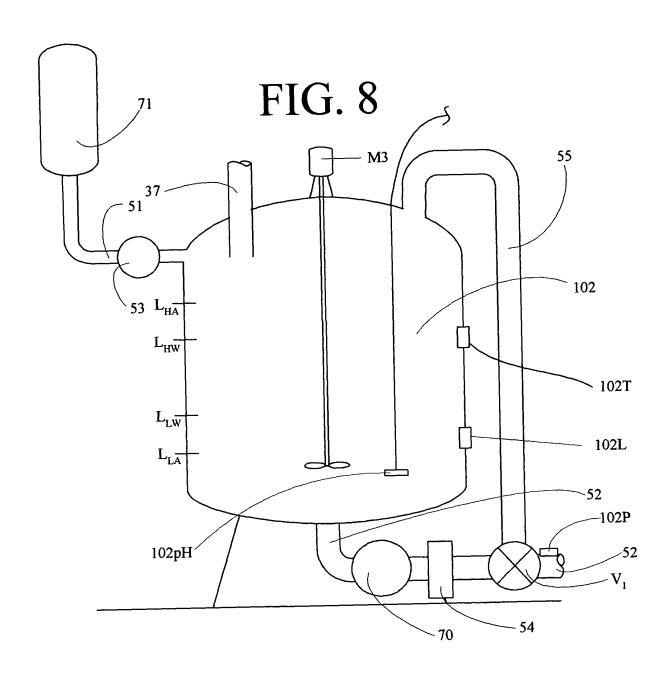


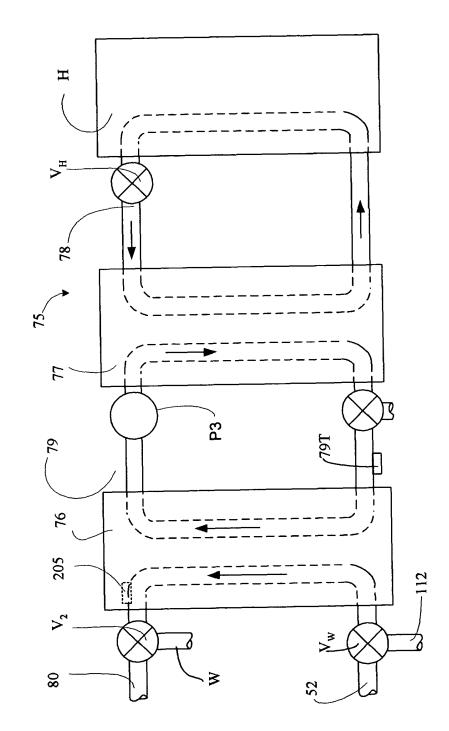


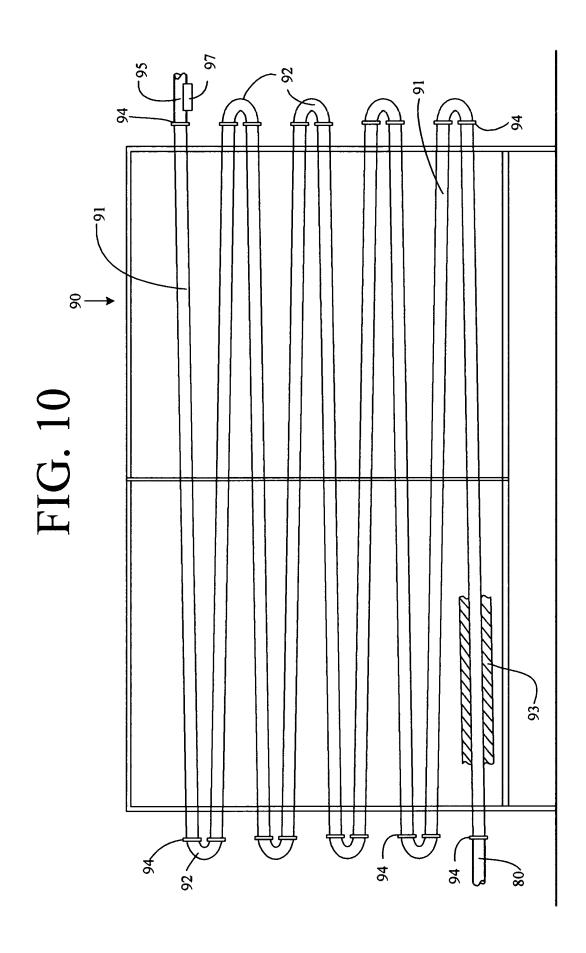












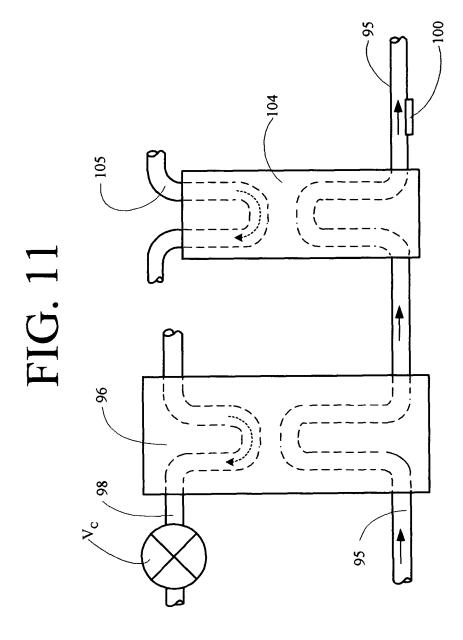
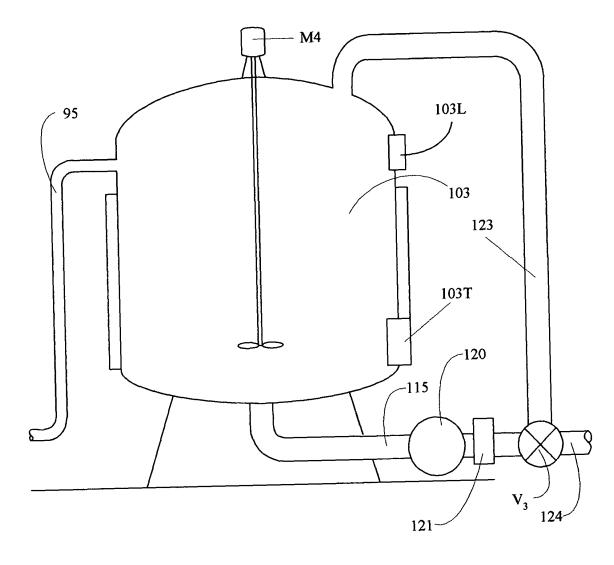
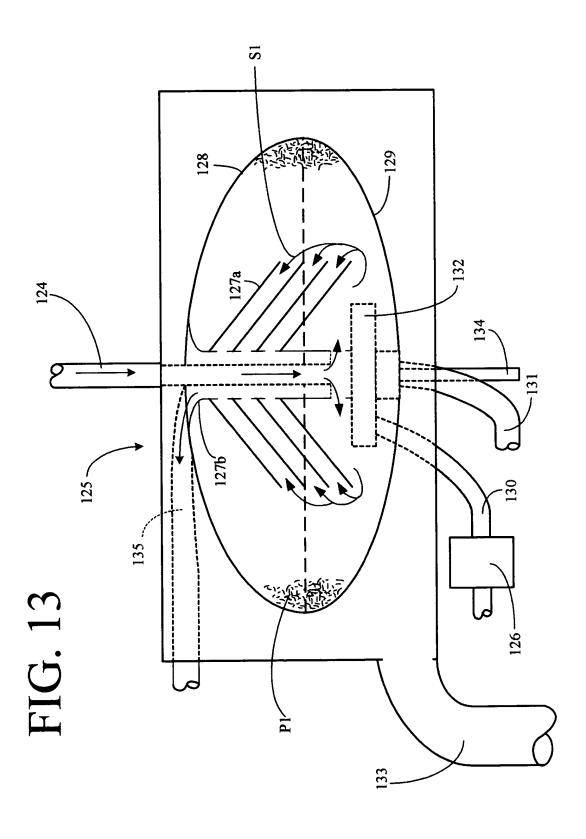
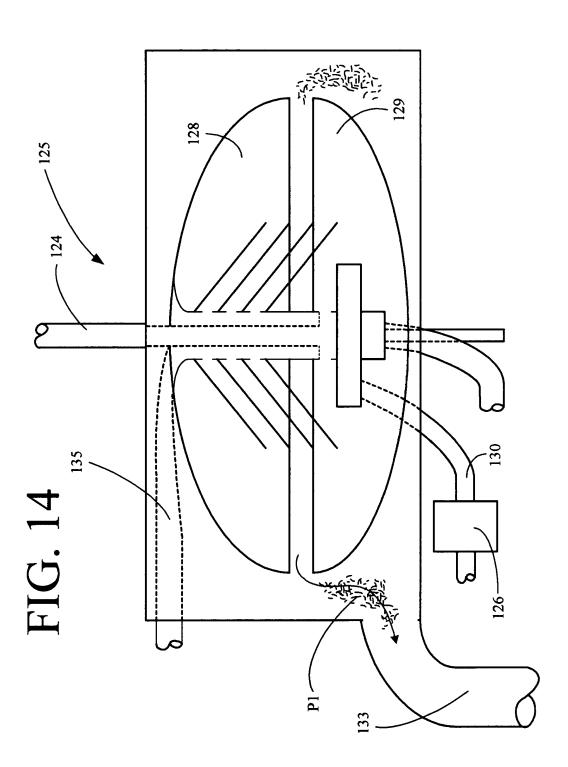


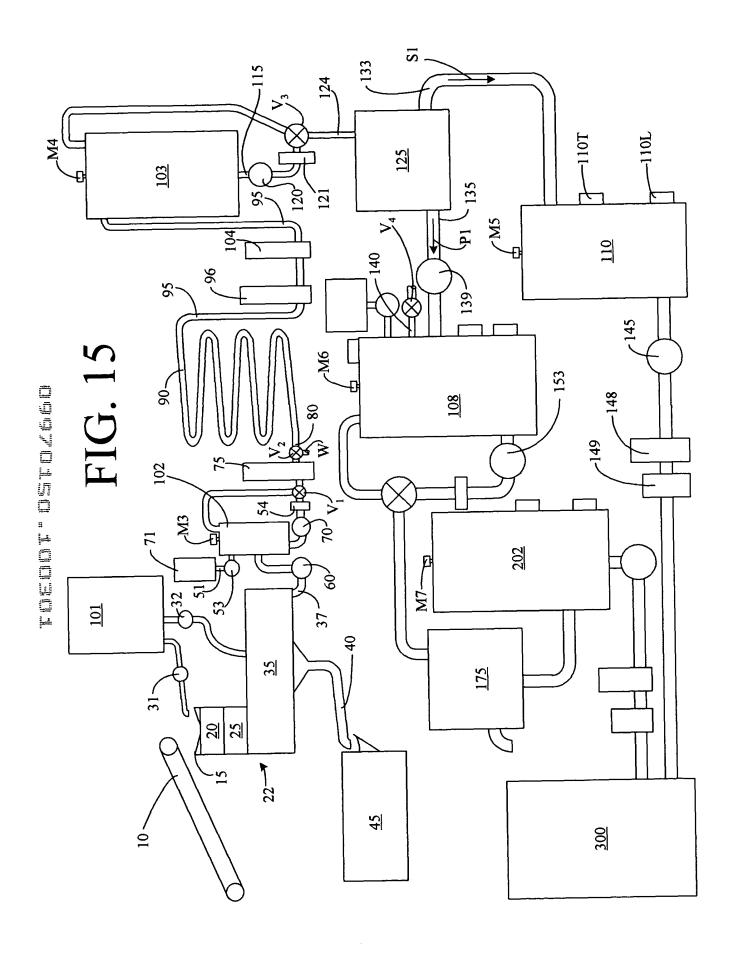
FIG. 12

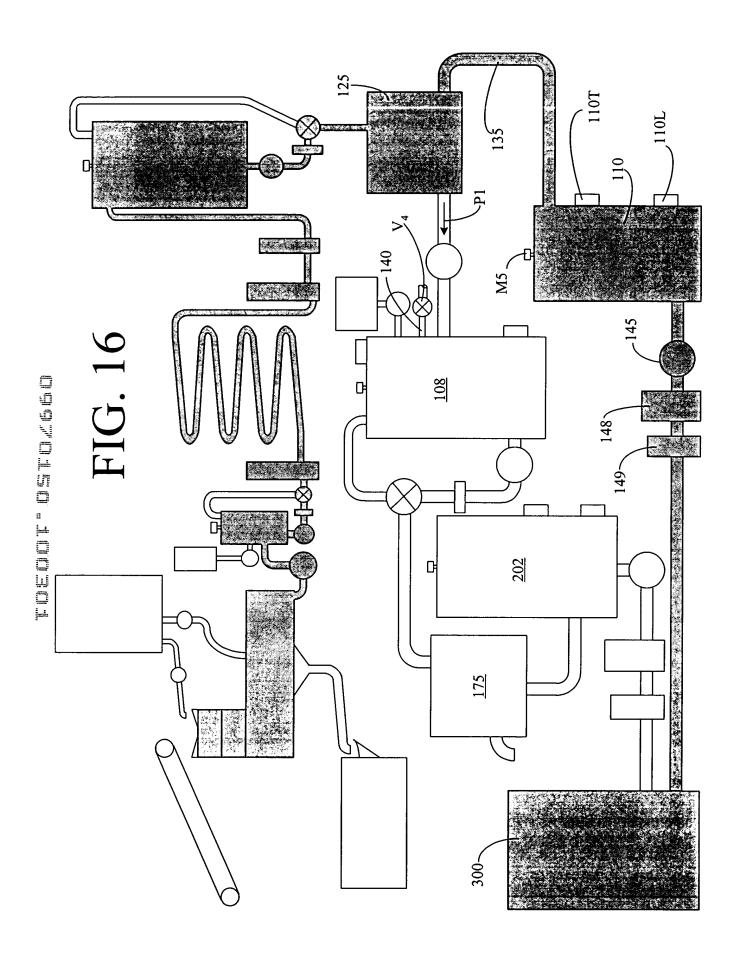


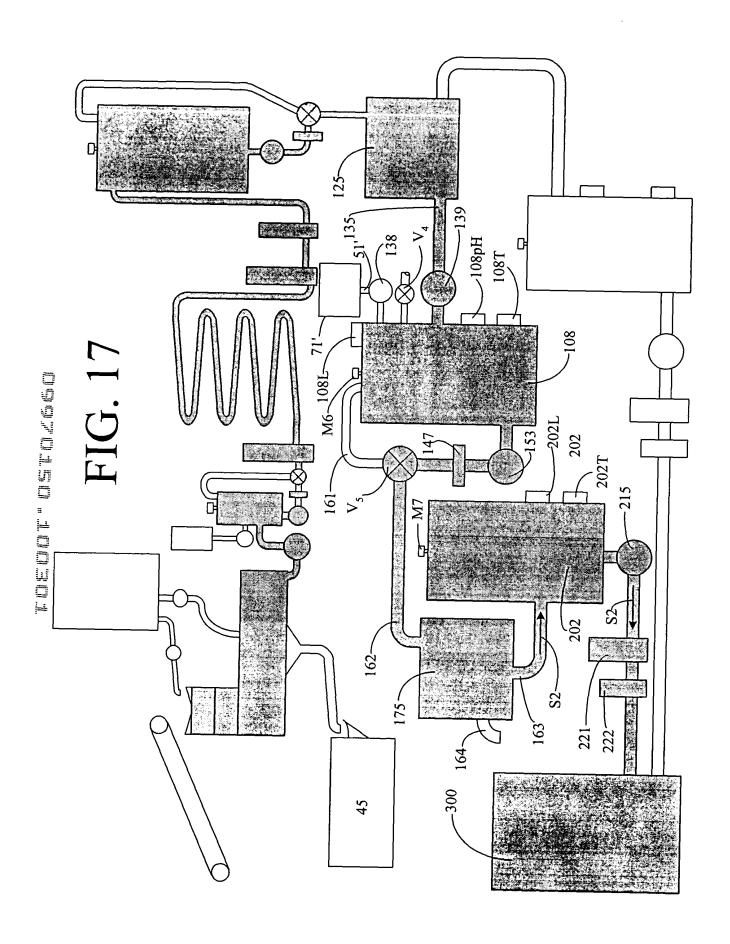
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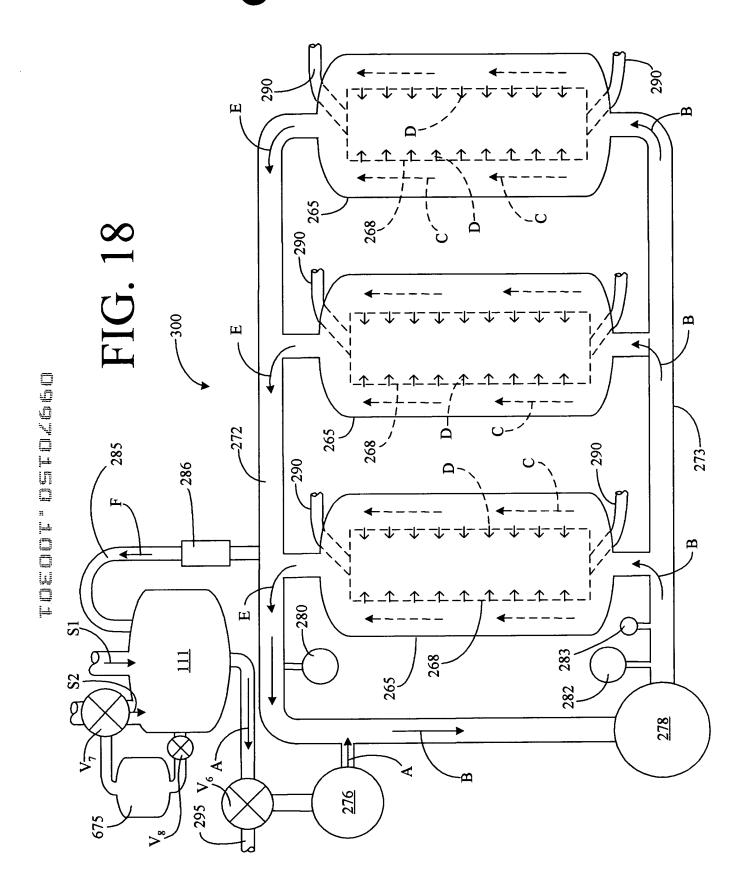






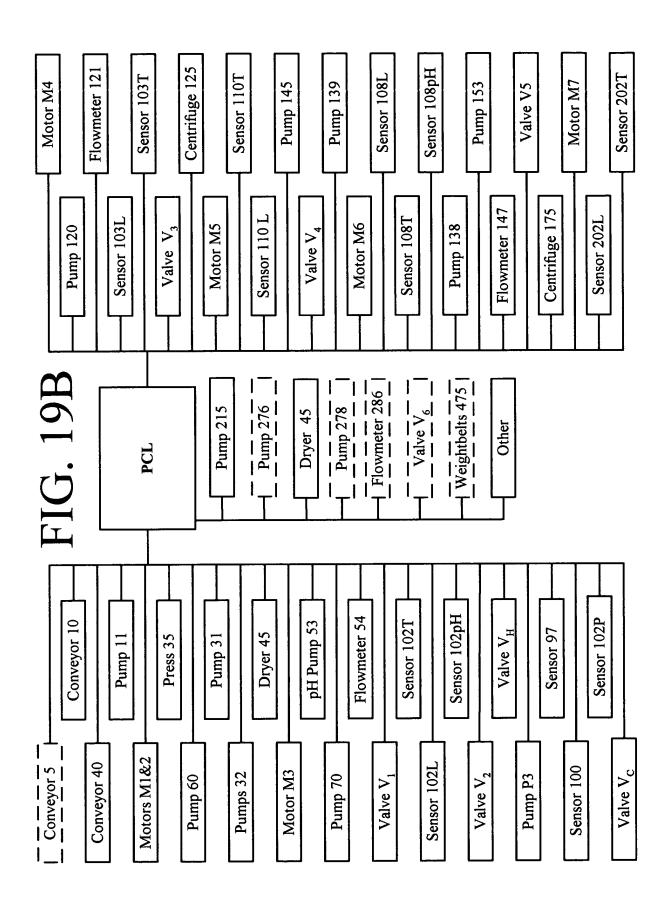






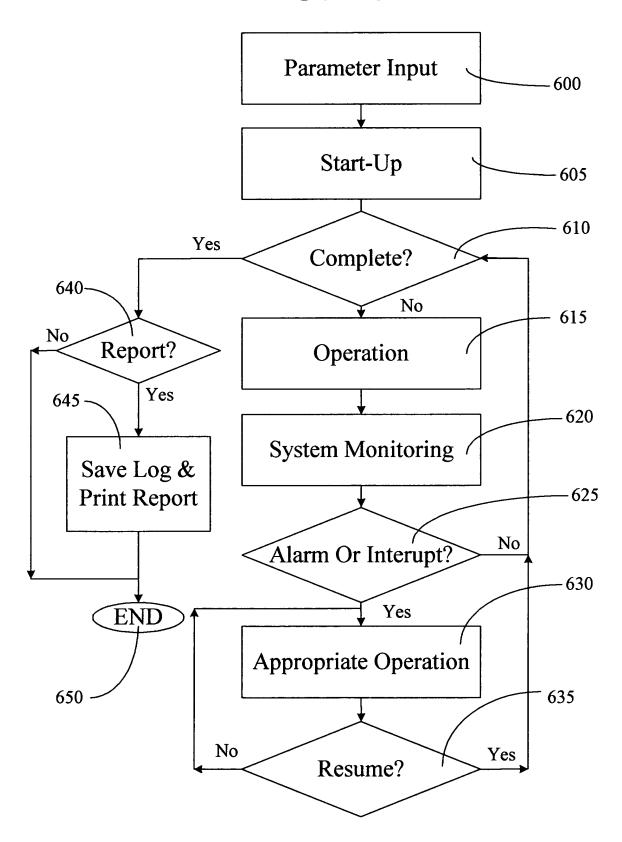
Keyboard Printer Computer 500 Storage Device Digitizer I/O Devices Monitor FIG. 19A Node N Node 2 Node 3 Node 1 **PCL**

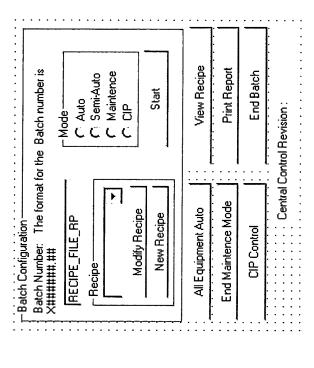
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FIG. 20





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Heat Treatment Centrifuge 1 C	Centrifuge 2 Ultrafiltration	UltraFiltration		
		Temp. Setpoint for Hold Tube	Text1	0 - 202 C
	-	. Max Hold Time	Text1	0 · 4095 Min
		. Holding Tube Configuration	Hold Config A	P
		Agitator 103 Speed Output	Text1	
		Agitator 110 Speed Output	Text1	0.100%
Save Save As	Delete :: Exit	Green Juice Flow to Centrifuge 1	Text1	0 - 303 lpm
		. Cetrifuge 1 Shot Frequency	Text1	0 - 1500 Sec
Water Flow To Disintegrator Text1		. Recipe Type	S1	F
Water Flow To Press	t1 0 - 30 lpm			
Agitator 101 Speed Text1	0.100%			
Text1 Time Text1	t1 0 · 4095 Sec	Ideal pri in Lank 108	Text1	U - 1400 PH
Concentration of buffer	1 0 - 1000 grams/ liter	. Agitator 108 Speed Dutput	Text1	0 · 100%
 :	_ ·	Agitator 202 Speed Output	Text1	0 · 100 %
peed	Text1 0 - 100 %	. Cetrifuge 2 Shot Frequency	Text1	0 · 1500 Sec
	-	Tank 108 Initial Make-Up Water	Text1	0 - 4000 Liters
		. Tank 108 Fill Water % of GJ	Text1	0 · 100 %
Ideal pH in Tank 102	Text1 0 · 1400 pH	Green Juice Flow to Centrifuge 2	Text	0 - 303 lpm
Agitator 102 Speed	Text1 0 - 100%			
Pump 102 Flow Rate	Text1 0 · 303 lpm	0		

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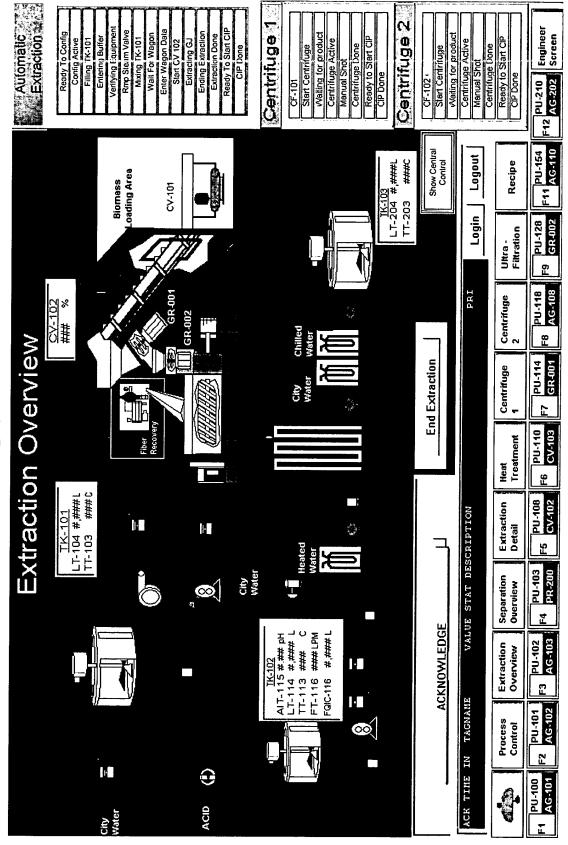
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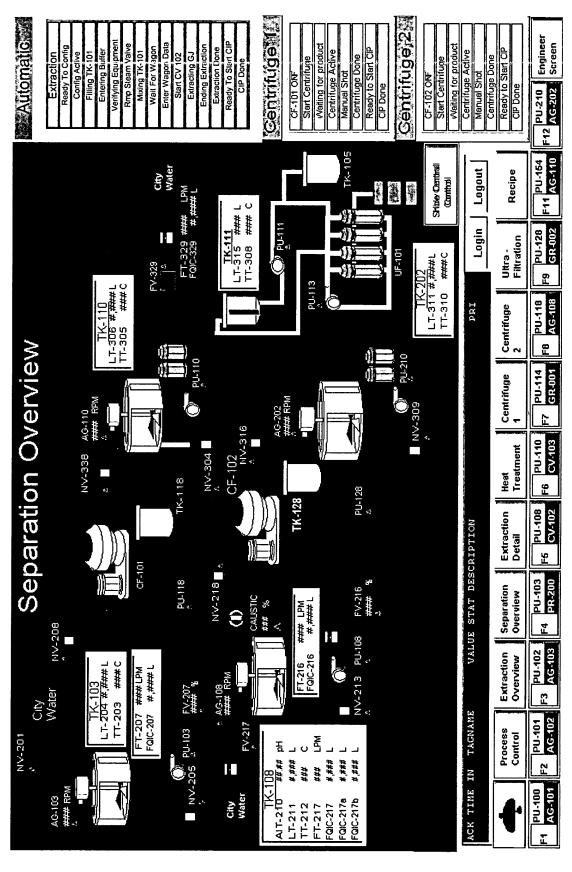
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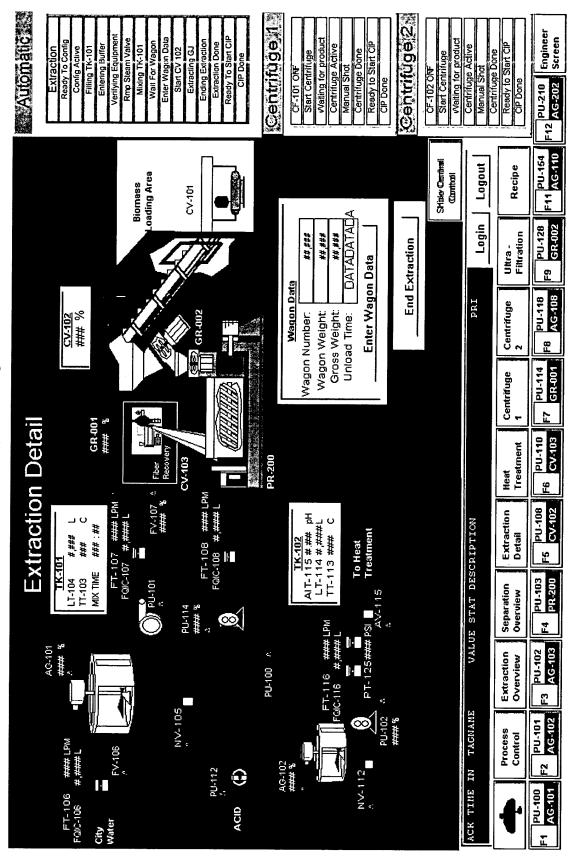
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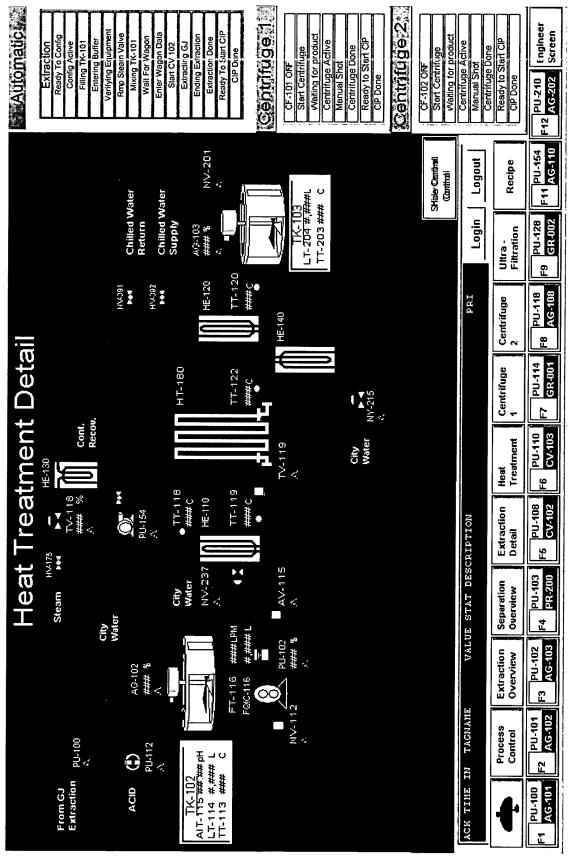
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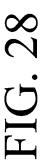
Engineer Screen Filtration Ultra -Centrifuge Centrifuge Accept Recipe (Superviser Required) Heat Treatment Accept Recipe Extraction Detail Separation Overview Extraction Overview Blotow Central Control

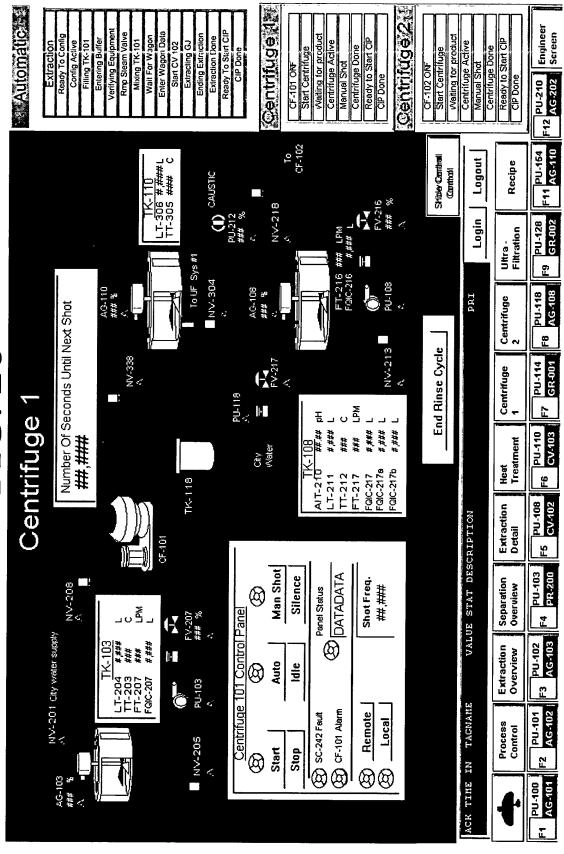




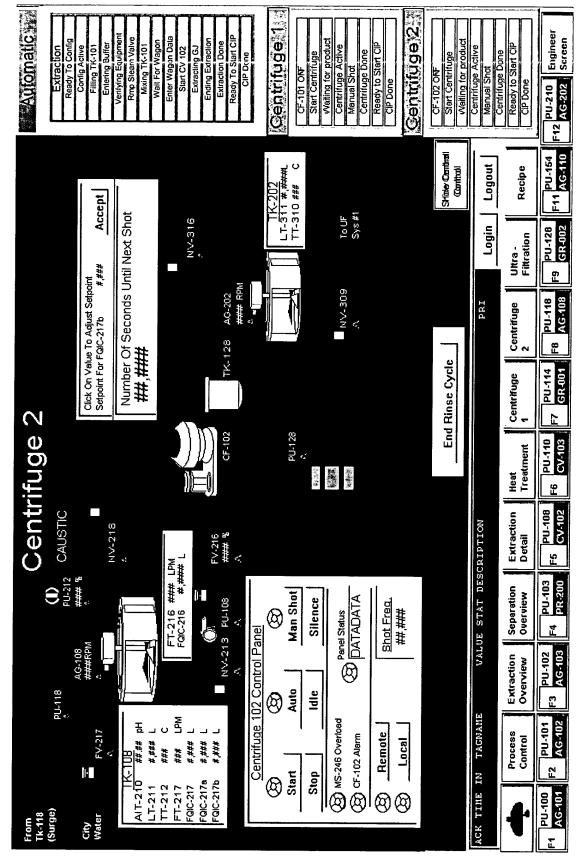








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